



FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

MENU NAME	Dinner Bar Menu
OUTLET NAME	Toro Toro
HOTEL NAME	Intercontinental
CITY / COUNTRY	Miami, FL, USA
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	
ORIENTATION (PORTRAIT OR LANDSCAPE)	
DATE NEEDED	

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. **Menu Brief Preparation:**
 - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
 - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
 - Pricing should be **informed and included in the initial submission**, rather than added after approval.
 - **Completed menu submission must be received no less than 14 days before the proposed change.**
2. **Initial Review:**
 - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
3. **Final Approval Process:**
 - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
4. **Menu Design Kickoff & Distribution:**
 - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
 - **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
 - **For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.

Dinner Menu



To Share

Guacamole pico de gallo, serrano, house made chips , VG 18
add spicy tuna* 8 | crispy pork belly 8

Smoked Swordfish Dip, mesquite-smoked, pickled chili, radish, lemon aioli, cherry tomato,
house made chips D 20

Cheese Taqueños, rocoto tomato sauce G, D 10

Chicharrón de Camarón, crispy rock shrimp, ají amarillo aioli, pickled chili G, D,S 24

Short Rib Arepas, caramelized smoked onion, manchego cheese, serrano avocado aioli D 28

Wagyu Anticucho, taro sauce, wasabi, bubu arare, shizo leave, citrus gel G

Sweet Corn Empanada, aji amarillo, avocado purée, manchego cheese, chimichurri D,G 20

Grilled Octopus, miso panca sauce, ají rice foam, fennel, achiote G,D,S 24

Crispy Wings, choice of: aji amarillo buffalo or citrus chipotle bbq G 20

Crispy Fried Chicken, karaage style organic chicken, truffle, crème fraîche, gochujang, potato
nest, roe G,D

~~**Cachapas**, venezuelan sweet corn pancake, manchego cheese, provolone cheese, sour cream,
pico de gallo G,D,V 16~~

Ceviches

Amarillo Ceviche, ahi tuna, aji amarillo, leche de tigre, mango, cucumber, red onion, radish* 26

Shrimp Cocktail Ceviche, poached marinated shrimp, aguachile rojo, horseradish, radish,
cilantro oil, avocado S 26

Peruvian Ceviche, catch of the day, leche de tigre, red onion, sweet potato, radish, crispy corn
canchas* 26

Ceviche Mixto, shrimp, octopus, scallop, house made sriracha, coconut foam, jicama* S

Salads

add grilled chicken 10 | salmon 18 | shrimp S 18*

Kale Salad, heirloom cherry tomato, grapes, candied cancha corn, orange-white balsamic
vinaigrette D,V 22

Roasted Beet Salad, goat cheese emulsion, caramelized walnut, apple vinegar powder, green
apple, beet vinaigrette D,N,V 22

Heirloom Tomato & Burrata Salad, heart of palm, watercress, shaved fennel, watermelon
dressing, balsamic reduction D,V 28



RICHARD
SANDOVAL
HOSPITALITY

Specialties

Salmon, achiote ponzu, cauliflower purée, pickled mushrooms, dashi braised bok choy, bacon morita chili jam * D 48

Adobado Catch of The Day, zarandeado aioli, grilled avocado, corn pico de gallo, coleslaw, grilled lemon G,S 73

Lomo Saltado, beef filet, creamy jasmine rice, heirloom tomato, red onion, pepper, crispy potatoes * D,G 56

Cusco Chicken, adobo marinated, mashed potato, grilled broccolini, criolla salsa D,S 52

~~**Grilled Cauliflower Steak**, piquillo mushroom espuma, pomegranate, red wine reduction, charred poblano gremolata, chili threads V-VG 35~~

Rainbow Quinoa Solterito, crispy tofu, sweet plantains, egg, sprouts, broccolini, green onions, cherry heirloom tomatoes, ají amarillo aioli G

Toro Burger, bacon morita jam, avocado, cheddar, chipotle aioli * D, G 25

Pork Shank, carnitas style, salsa verde, white rice, black beans, red pickled onion

From The Grill

all steaks are served with argentinian chimichurri and bone marrow butter

Toro-Toro Skewer, 5oz striploin, 7oz rib eye, achiote chicken, Argentinian chorizo, Colorado lamb chops, serves two* D 195

14oz Rib Eye Steak* D 75

6oz Certified Angus Filet* D 65

8oz Wagyu Filet* D MKT

12oz Wagyu Picanha* D MKT

14oz Skirt Steak* D 78

14oz Striploin *D 75

Grilled Half Chicken a la Brasa, citrus marination, butter, garlic D

Lobster Tail, yuzu miso butter D,S 48

Wagyu Australian Tomahawk, served with bone marrow butter, chimichurri, choice of 2 sides* D MKT

Sides

Grilled Avocado, corn pico de gallo VG 16

Fried Brussels Sprouts, pork belly, sherry vinaigrette, pickled golden raisins, cotija D,G 16

Ponzu Glazed Mushrooms, ponzu butter, horseradish aioli, crispy leeks, togarashi D,G 16

Grilled Asparagus, miso aioli, tahina-avocado foam, sesame seeds VG 16



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Truffle Fries, cotija, pickled chillies, poblano aioli D 16

Potato Three Ways, mashed, roasted, crispy, chicha morada sauce D 16

Chaufita, jasmine rice, egg, soy sauce, miso glaze, yuzu butter, green onion, sesame G,V

Lobster Mac & Cheese, chorizo breadcrumbs D,G,S 26

The Final Touch

Dulce de Leche Cheesecake, vanilla crumble, cheesecake batter, whipped cream, dulce de leche, chocolate crumbs D,G, V 18

La Bomba, chocolate half sphere, cream cheese mousse, dulce de leche & strawberry ice cream, cookie crumble, vanilla & berry sauce D,G,N,V 28

Chocolatosa Cake, flourless chocolate cake, white chocolate mousse, dark chocolate ganache, warm chocolate sauce D,V 19

Caramelized Banana Corn Bread, sweet popcorn, crunchy tuile, caramel sauce, caramelized banana cornbread, vanilla crumbs D,G, V 22

Berries & Cream, Greek yogurt foam, traditional vanilla génoise, fresh & dried berries, framboise sorbet, fresh strawberries, strawberry sauce, mint D,G, V 20

G contains gluten | V vegetarian | D contains dairy | S contain shellfish | N contain nuts | VG vegan

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness